

ABSTRACT

An electric grill comprising a primary cooking unit that is defined as a ribbed grilling surface adjoined by a planar cooking surface with four shallow walls around the unit and an adjustable food divider used to separate food from liquids, when positioned on the primary unit. The ribbed surface is for grilling foods and the flat surface is suitable for cooking foods. The ribbed surface has channels between the ribs that carry away liquids and grease while cooking. A reservoir at the end of the ribbed surface collects the run-off. The parallel ribs slope downwardly to the reservoir area. Placement of the food divider within the primary unit, will yield two or three cooking compartments. Liquids from food, are contained in different areas on the primary unit, when the food divider is in use. A thermostat with an on-off control is used to select any desired temperature for cooking. The primary cooking unit sits on a platform base structure that is not attached or encumbered to the primary unit. The electric grill uses the food divider to separate food to prevent the loss of flavor and also to restrict the mixing of unwanted liquids as excess water and grease, generated while cooking.